



**URBAN
ADVENTURES**

BEST. DAY. EVER.

Tour Name

Cambodian Cook-out

Tour City

Siem Reap

Tour Snapshot

Get to the heart of Cambodia — through its food! Take a trip into the Cambodian countryside and show off your cooking skills with this hands-on culinary adventure. You'll whip up a 3-course gourmet meal and one dessert, get to experience local village life, and, best of all, eat your culinary creations.

Highlights

- Get a hands-on lesson in Cambodian cuisine, with tips and tricks you can take back home with you
- Indulge in a made-by-you three-course meal, plus one dessert, alongside a Cambodian welcome drink, served up in a pretty tropical garden
- Walk through a local village, chat to locals and hear about local life
- Learn about Cambodian culinary culture from a local chef and discover authentic local ingredients
- Get out of the city for the day

Inclusions: English-speaking local guide and chef; ingredients and instructions for preparing three dishes and one dessert (one cooking station per person), cold towel and welcome drink, attendance certificate, printed recipe card, a box of spices, transportation to and from the venue.

Exclusions: Additional beverages (available for purchase); tips and gratuities for the guide and drivers

Schedule details

- Duration: 4 hours
- Meeting point:
In front of King's Road Angkor - a modern Khmer style market. Address: Corner of 7-Makara & Achar Sva Street, Old Market Bridge, Siem Reap, Cambodia.

View on [Google Maps](#)
- Find the exact meeting point with what3words: [///crashing.propose.segmented](https://www.what3words.com/#!/en/0G9G-0G9G-0G9G)
- Starting time: 3.30 PM
- Ending point:
Drop off at centrally located hotels in Siem Reap.

Full Itinerary

Always dreamed of being a Cambodian chef? This is your chance! Your Siem Reap cooking class will take place out of the town, in the heart of a traditional Cambodian community. We'll take a mini tour through a local village, where you'll get to see locals going about their daily lives. Your local chef will tell you a bit about everyday life in the village and introduce you to some of the many fruits and vegetables that are grown locally. You'll also see local houses and get to peek inside a kitchen (where you can imagine what it's like to cook an entire family meal on a charcoal pot).

You'll arrive at our lovely cooking venue (complete with charming herb garden) close to sunset. Your chef will show you some local herbs and you'll get to collect a few to use in this evening's dishes. Then scrub up and get ready to cook!

Your Siem Reap cooking experience is very hands-on; your chef will teach you a few tricks and techniques for preparing the ingredients, but everything is done by you. You'll prepare a starter, a main, and a dessert, as well as a herbal tea. You'll also learn some simple presentation techniques — perfecting for impressing friends back home with your awesome talents at your next dinner party.

Now is the perfect time to taste-test the foods you have lovingly cooked today. So settle in and enjoy your fresh, tasty Khmer creation. Our professional team will serve your dishes and you can finally savour the flavours of your labour!

Best of all, if you love what you made, we'll help you replicate it at home — you'll get certificate and recipe book and a box of spices bring back home.

Additional information

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Dress standard: Please dress respectfully for visiting a local community. Trousers, skirts, or knee-length shorts and a shirt that covers your shoulders are appropriate. Comfortable shoes or sandals suitable for walking are also recommended. Mosquito repellent can be useful, but the guide will also carry some for your use. During the rainy season, you should bring an umbrella or light rain jacket. Plastic ponchos are also readily available for a small sum in local shops and markets.

Your Trip: This day tour in Siem Reap is offered on a "join-in" basis. The maximum group size is 12.

Confirmation of booking: If you have your voucher, your booking is confirmed. We'll see you at the start point. Get in touch if

you have any concerns or require more information via the email address or phone number (business hours only) on your voucher. If you make your last minutes booking, you should call to our local hotline number to check the availability

Additional Information: We can accommodate vegetarians and other dietary requirements. Please inform us if you have any allergies or you do not eat certain foods when you confirm your tour with Siem Reap Urban Adventures, and when you meet your local guide. It is usually very hot in Siem Reap. There will be opportunities to purchase water, but you may also want to bring a supply with you.

Child Policy: Children under age 12 are not permitted to join this tour. For families with younger children please contact our team to arrange a special private class.

Local contact

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